

# CARCASS COMPOSITION AND CHEMICAL CHARACTERISTICS OF MEAT FROM BROILER CHICKENS REARED UNDER INTENSIVE AND SEMI-INTENSIVE SYSTEMS

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**Abstract:** Poultry rearing systems have captured the attention of scientists for many years. A number of attempts have been made to introduce new technologies in rearing poultry for meat and egg production aiming at improving rearing conditions, protecting the environment and enhancing the quality of poultry products. Given the above, the objective of this study was to present the results of an evaluation of the effect of rearing system on major meat quality traits (percent yield of primal cuts in cold carcasses, tissue percentage in major primal cuts and chemical composition of muscle tissue). The experiment involved a total of 400 Hybro broilers reared under two different systems (intensive and semi-intensive systems). The fattening period and slaughter and dressing procedures were followed by measurement and meat sampling for chemical analysis. The results obtained show that broilers reared under the semi-intensive system had a somewhat higher percentage of drumsticks and breasts i.e. first class meat, as well as a higher percentage of breast and thigh muscles. Moreover, the protein content of breast, thigh and drumstick muscles was higher in broilers reared under semi-intensive conditions. As for the fat content of primal cuts, it was found to exhibit higher values in broilers reared under the intensive system. Overall, the results suggest better performance for most traits in free range broilers reared under semi-intensive conditions as compared to those reared intensively.

**Key words:** broilers, rearing systems, meat quality.

## Introduction

Modern poultry rearing tendencies in developed European countries necessitate definition of adequate innovative rearing technologies to meet the criteria regarding the production of biologically valuable food, animal protection and rationalization of the production process.

















